



Curry for
Change

EAT WITH ME

Eat with the Katambara Family

Meal Plan

Please note: Ingredients that are difficult to find can be substituted. Please see [‘Eat with me recipes’](#) for further information.

Monday

Breakfast - Bota with peanut butter or jam

Lunch - Vegetable Stew with Sadza and leafy Zimbabwe greens

Dinner - Bean Stew with Sadza and leafy Zimbabwe greens

Tuesday

Breakfast - Bota with peanut butter or jam

Lunch - Vegetable Stew with Sadza and leafy Zimbabwe greens

Dinner - Bean Stew with Sadza and leafy Zimbabwe greens

Wednesday

Breakfast - Bota with peanut butter or jam

Lunch- Vegetable Stew with Sadza and leafy Zimbabwe greens

Dinner- Dovi with spinach and rice

Thursday

Breakfast - Bota with peanut butter or jam

Lunch - Vegetable Stew with Sadza and leafy Zimbabwe greens

Dinner - Dovi with spinach and rice

Friday

Breakfast- Bota with peanut butter or jam

Lunch - Vegetable Stew with Sadza and leafy Zimbabwe greens

Dinner - Meat Stew with Sadza and leafy Zimbabwe greens



SHOPPING LIST

To make sure your week runs as smoothly as possible we recommend buying everything you need the week before. Here's a shopping list of everything you need to take part in 'Eat With Me'.

Some of the more unusual ingredients are available from [Natco Foods](#), or please also feel free to use the substitutes included in the list below.

300g maize meal or cornflour

Salt & pepper

Oil for frying

2 tbs butter

2 jars creamy peanut butter

850g white cornmeal ([Available from Natco Foods](#) or can be substituted with polenta)

6 onions

1 Garlic

8 carrots

1 red pepper, 2 yellow peppers, 6 green peppers

200g green beans

6 tins of chopped tomatoes

6 chillies

½ teaspoon cayenne pepper ([Available from Natco Foods](#))

10 tomatoes

600 grams fresh spinach

1 tin sugar beans (can use kidney beans in water [available from Natco Foods](#))

3 beef stock cubes

2 tbs tomato paste

1 tsp curry powder ([available from Natco Foods](#))

600g beef

1 papaya

800 grams granulated sugar (for Mapopo candy)

Lemon peel

½ teaspoon mint

2 tbsp gravy powder